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(Translation of the Amendment of January 21, 2005)
Under PCT Article 34)

AMENDMENT

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(Amendment under Section 11 of the Japanese Law Concerning International Applications, Etc. Pursuant to the Patent Cooperation Treaty)

- 10 To the Examiner of the Japanese Patent Office
 - 1. Identification of the International Application PCT/JP2004/008362
- 15 2. Applicant

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- 4. Item to be Amended: Claims
- 30 5. Subject Matter of AmendmentAs per accompanying sheet
 - (1) The words "having a hollow stick shape" should be inserted before "including an non-gelatinized flour and a

gelatinized flour" in claim 1 at page 27 of the claims.

- 6. List of Attached Documents
- (1) Replacement sheet for "CLAIMS" on page 27
- 5 (translator's note: corresponding to page 49, line 1 to page 51, line 6 in the English language specification)

CLAIMS

- 1. (Amended) A baked snack having a hollow stick shape obtained by baking a dough having a hollow stick shape including an non-gelatinized flour and a gelatinized flour, wherein the dough does not substantially include active gluten.
- A baked snack as claimed in Claim 1, wherein the moisture
 content is 5 weight % or less.
 - 3. A baked snack as claimed in Claim 2, wherein a weight ratio of the non-gelatinized flour to the gelatinized flour is 40:60 95:5.

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- 4. A baked snack as claimed in Claim 3, wherein the weight ratio is 50:50 80:20.
- A baked snack as claimed in Claim 2, wherein the
 non-gelatinized flour is derived from wheat.
 - 6. A baked snack as claimed in Claim 2, wherein the non-gelatinized flour includes a roasted wheat flour.
- 7. A baked snack as claimed in Claim 2, wherein the gelatinized flour includes a gelatinized cereal flour.
 - 8. A baked snack as claimed in Claim 2, wherein the gelatinized flour includes a gelatinized wheat flour.

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9. A baked snack as claimed in Claim 2, wherein the non-gelatinized flour includes a roasted wheat flour, and the gelatinized flour includes a gelatinized wheat flour.

- 10. A baked snack as claimed in Claim 2, wherein the dough includes:
- 5 to 50 parts by weight of saccharides;

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- 1 to 50 parts by weight of oils and fats; and
 0 to 100 parts by weight of a taste providing material
 with respect to a total 100 parts by weight of the
 non-gelatinized flour and the gelatinized flour.
- 10 11. A baked snack as claimed in Claim 10, wherein the dough includes:
 - 10 to 30 parts by weight of saccharides;
 5 to 20 parts by weight of oils and fats; and
 10 to 30 parts by weight of taste providing material
- with respect to the total 100 parts by weight of the non-gelatinized flour and the gelatinized flour.
 - 12. A baked snack as claimed in Claim 11, wherein the taste providing material includes a cocoa powder.
 - 13. A baked snack as claimed in Claim 2, wherein an outer diameter of the baked snack is 15 mm or less, and an inner diameter thereof is 40% or more of the outer diameter.
- 25 14. A baked snack as claimed in Claim 13, wherein a thickness of the baked snack is 2.5 mm or less in at least a part thereof.
- 15. A baked snack as claimed in Claim 2, wherein the inside of a hollow stick shape portion of the baked snack is filled with a filling material.

16. A method of making a baked snack comprising the steps of:

mixing raw materials of the baked snack including an non-gelatinized flour and a gelatinized flour to obtain a mixed dough substantially not including active gluten;

extruding the mixed dough via a nozzle into a hollow stick shape to obtain a shaped dough; and

baking the shaped dough to obtain the baked snack having the hollow stick shape.

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17. A method as claimed in Claim 16, further comprising a step of injecting a filling material into the inside of a hollow stick shape portion of the baked snack via an opening end of the baked snack having the hollow stick shape obtained in the baking step.